This listing of claims will replace all prior versions, and listing of claims in the application:

## **Listing of claims:**

Claim 1 (currently amended) A food product comprising a gelled water-based shell and a liquid centre characterized in that center wherein the water-based shell comprises contains a mixture of kappa carrageenan and iota carrageenan in an amount sufficient to provide a gel texture, the relative proportions of kappa carrageenan and iota carrageenan being 60 to 90% by weight kappa carrageenan and 10 to 40% by weight iota carrageenan based on the sum of the weights of kappa and iota carrageenan.

Claim 2 (currently amended) A food product as claimed in claim 1 wherein the shell contains, on a dry substance basis, 1.5% to 5% by weight of the mixture of kappa and iota carrageenans.

Claim 3 (currently amended) A food product as claimed in claim 1 wherein the shell contains, on a dry substance basis, 1.7% to 4% by weight of the mixture of kappa and iota carrageenans.

Claim 4 (currently amended) A food product as claimed in claim 1 wherein the shell contains, on a dry substance basis, 2% to 2.5% by weight of the mixture of kappa and iota carrageenans.

Claim 5 (currently amended) A food product as claimed in any of claims claim 1 to 4 wherein the mixture of kappa and iota carrageenans contains 65 to 90% kappa and 10 to 35% iota based on the total weight of kappa and iota.

Claim 6 (currently amended) A food product as claimed in any of claims claim 1 to 6 wherein the mixture of kappa and iota carrageenans contains 70 to 85% kappa and 15 to 30% iota based on the total weight of kappa and iota.

Claim 7 (currently amended) A food product as claimed in any of claims claim 1 to 6 wherein the shell is formed of a composition comprising in addition to the blend of kappa and iota carrageenan, water and at least one or more sweeteners.

Claim 8 (currently amended) A food product as claimed in claim 7 wherein the sweeteneits sweetener is selected from the group consisting of a sugar, a sugar syrup, corn syrup, or a sugar substitute or and an artificial sweetener.

Claim 9 (currently amended) A food product as claimed in claim 7 or 8 wherein the sweetener is present in an amount of 45 to 88% of the shell.

Claim 10 (currently amended) A food product as claimed in claim 7 or 8 wherein the sweetener is present in an amount of 72 to 83% of the shell.

Claim 11 (currently amended) A food product as claimed in any of claims claim 1 to 10 wherein the composition forming the shell also contains acid at least one of an acidity regulator and/or colourant a colorant.

Claim 12 (currently amended) A food product as claimed in any of claims claim 1 to 11 wherein the solids content of the of the shell is 50 to 90% by weight.

Claim 13 (currently amended) A food product as claimed in any of claims claim 1 to 11 wherein the solids content of the shell is 60 to 85% by weight.

Claim 14 (currently amended) A food product as claimed in any of claims claim 1 to 11 wherein the solids content of the shell is 75 to 85% by weight.

Claim 15 (currently amended) A food product as claimed in any of claims claim 1 to 14 wherein a 3.5mm thick slice of the shell has an optical density of 0.2 or less.

Claim 16 (currently amended) A food product as claimed in any of claims claim 1 to 14 where wherein a 3.5mm thick slice of the shell has an optical density of 0.1 or less.

Claim 17 (currently amended) A food product as claimed in any of claims claim 1 to 16 wherein the liquid centre center is a fat based composition.

Claim 18 (currently amended) A food product as claimed in claim 17 wherein the liquid eentre center is a flavoured oil or chocolate.

Claim 19 (currently amended) A food product as claimed in any of claims claim 1 to 18 wherein the liquid centre center contains water and sweetener.

Claim 20 (currently amended) A food product as claimed in claim 19 wherein the sweetener is selected from the group consisting of a sugar, a sugar syrup, corn syrup, or a sugar substitute or and an artificial sweetener.

Claim 21 (currently amended) A food product as claimed in claim 20 wherein the liquid centre center includes an ingredient selected from the group consisting contains colour, flavour, acid and/or one or more functional ingredients.

Claim 22 (currently amended) A food product as claimed in claim 21 wherein the liquid eentre center includes an ingredient selected from the group consisting of contains at least one of minerals, vitamins and herbs.

Claim 23 (currently amended) A food product as claimed in any of claims claim 19 to 22 wherein the water content of the liquid centre is from 10 to 30% by weight and the sweetener content is from 70 to 90% by weight.

Claim 24 (currently amended) A food product as claimed in any of claims claim 1 to 23 wherein the viscosity of the liquid centre center is in the range from 0.01 to 10,000 Pas.

Claim 25 (currently amended) A food product as claimed in any of claims claim 1 to 24 wherein the shell has a thickness of 1mm to 10mm.

Claim 26 (currently amended) A food product as claimed in any of claims claim 1 to 24 wherein the shell has a thickness of 2mm to 7.5mm.

Claim 27 (currently amended) A food product as claimed in any of claims claim 1 to 24 wherein the shell has a thickness of 2.5mm to 5mm.

Claim 28 (currently amended) A food product as claimed in any of claims claim 1 to 27 wherein the liquid filling comprises 5 to 90% of the product.

Claim 29 (currently amended) A food product as claimed in any of claims claim 1 to 27 wherein the liquid filling comprises 7 to 30% of the product.

Claim 30 (currently amended) A food product as claimed in any of claims claim 1 to 27 wherein the liquid filling comprises 10 to 25% of the product.

Claim 31 (currently amended) A food product as claimed in any of claims claim 1 to 30 which is gelatin free.

Claim 32 (currently amended) A process for the manufacture of a food product comprising a gelled water-based shell and a liquid center wherein the water-based shell comprises a mixture of kappa carrageenan and iota carrageenan in an amount sufficient to provide a gel texture, the relative proportions of kappa carrageenan and iota carrageenan being 60 to 90% by weight kappa carrageenan and 10 to 40% by weight iota carrageenan based on the sum of the weights of kappa and iota carrageenan as claimed in any of claims 1 to 31, which comprises the steps of introducing the water-based shell composition in liquid form and the liquid eentre center into a mould so that the shell surrounds the eentre center and gelling the shell.

Claim 33 (original) A process as claimed in claim 32 wherein the components are introduced into starch moulds.

Claim 34 (currently amended) A process as claimed in claim 32 or 33 wherein the water-based shell composition in liquid form and the liquid centre are introduced into a mould using an apparatus which provides a co-axial deposit, initially depositing shell, then introducing a flow of filling co-axially with the shell material and finishing with just shell.